

On page 4, before line 12, please insert the following:

SUMMARY OF THE INVENTION

PG The present invention provides a snack food comprising high amylopectin potato flakes and/or high amylopectin potato granules.

DETAILED DESCRIPTION OF THE INVENTION

IN THE CLAIMS:

Please amend Claims 1-33 to read as follows:

1. (Amended) A snack food having a high amylopectin content comprising high amylopectin potato flakes and/or high amylopectin potato granules.
2. (Amended) A snack food according to claim 1, wherein the high amylopectin potato content is substantially all in the form of potato flakes.
3. (Amended) A snack food according to claim 1, further comprising potato flakes and/or other potato dehydrates derived from a potato, wherein the potato has a starch content comprising a normal amylopectin content.
- AB 4. (Amended) A snack food according to claim 1, wherein at least 5% by weight of the snack food is derived from the high amylopectin potato flakes and/or granules.
5. (Amended) A snack food according to claim 1, further comprising one or more cereal flours.
6. (Amended) A snack food according to claim 1, further comprising one or more additives typically used in snack food manufacture.
7. (Amended) A snack food according to claim 1, wherein the snack food is a fried snack food.

8. (Amended) A snack food according to claim 1, wherein the snack food is a baked snack food.

9. (Amended) A snack food according to claim 1, wherein the snack food is an extruded snack food.

10. (Amended) A snack food according to claim 1, further comprising an isolated starch.

11. A snack food according to claim 10, wherein the isolated starch is a waxy starch.

12. A snack food according to claim 11, wherein the waxy starch is a pregelatinised waxy starch.

13. (Amended) A snack food according to claim 12, wherein not more than 25% by weight of the snack food is pregelatinised waxy potato starch.

14. (Amended) A snack food according to claim 13, wherein not more than 10% by weight of the snack food is pregelatinised waxy potato starch.

15. (Amended) A snack food according to claim 1, wherein the high amylopectin potato flakes and/or granules are prepared from a potato from a genetically modified potato plant.

16. (Amended) A snack food according to claim 15, wherein the modified potato plant is derived from a Saturna variety.

17. (Amended) A snack food according to claim 1, wherein the high amylopectin potato flakes and/or granules are derived from potatoes having not more than 5% by dry weight of reducing sugars.

18. (Amended) A snack food comprising high amylopectin potato flakes and/or high amylopectin potato granules, and an oil and/or an emulsifier.

19. (Amended) A high amylopectin potato flake having a starch content which consists of at least 85% amylopectin.

20. (Amended) A high amylopectin potato flake according to claim 19, wherein the starch content consists of at least 90% amylopectin.

21. (Amended) A high amylopectin potato granule having a starch content which consists of at least 85% amylopectin.

22. (Amended) A high amylopectin potato granule according to claim 21, wherein the starch content consists of at least 90% amylopectin.

23. (Amended) A method of increasing the expansion of a snack food comprising:

13
i) forming a dough comprising high amylopectin potato flakes and/or high amylopectin potato granules; and

ii) cooking the dough to prepare the snack food,

wherein the expansion of the snack food is increased as compared to a snack food prepared from potato flakes and/or potato granules having a normal level of amylopectin.

24. (Amended) A method of preparing a snack food comprising:

i) forming a dough, wherein said dough comprises high amylopectin potato flakes and/or high amylopectin potato granules; and

ii) cooking the dough to prepare the snack food.

25. (Amended) A method according to claim 24, further comprising forming the dough into pieces of desired shape prior to cooking.

26. (Amended) A method according to claim 25, wherein forming the dough into pieces of desired shape comprises forming the dough into a sheet and cutting shaped pieces from the sheet.

27. (Amended) A method according to claim 25, wherein forming the dough into pieces of desired shape is extrusion.

28. (Amended) A method according to claim 24, wherein forming the dough comprises adding an amount of high amylopectin flakes and/or granules such that the flakes and/or granules comprise at least 10% of the dry weight of the dough.

29. (Amended) A method according to claim 24, wherein forming the dough, further comprises adding one or more cereal flours.

30. (Amended) A method according to claim 24, wherein cooking the dough comprises frying.

31. (Amended) A method according to claim 24, wherein cooking the dough comprises baking.

32. (Amended) A method according to claim 24, wherein cooking the dough comprises extrusion cooking.

33. (Amended) A method of preparing a snack food comprising:

i) forming a dough, wherein said dough comprises high amylopectin potato flakes and/or high amylopectin potato granules, and an oil and/or an emulsifier; and

ii) cooking the dough,

wherein the snack food is prepared.
